

**We hope you enjoy
the wines in your
Spring Wine Club
selection!**

A link to these notes also
have been emailed to you
with clickable links for
each wine with complete
notes for each wine for
those of you who want
the full details.

UPCOMING:

Construction has begun on
our new
Margerum Tasting Room
at the Hotel Californian!

Our current tasting room in
beautiful El Paseo will
become our
Barden Tasting Room

Stay tuned for big
announcements for our
opening dates.

The Margerum Team will be
at The 37th Annual Santa
Barbara Vintners Festival at
the Historic Rancho Sisquoc
Winery in Santa Maria
Valley. Saturday, May 4th,
2019. Join us! Tickets
available at

sbvintnersweekend.com

Margerum Tasting Room

813 Anacapa St.

32 El Paseo Center Courtyard

Santa Barbara

805.845.8435

Daily 12 - 5:30pm

and

Winery Tasting Room

59 Industrial Way, Buellton

Saturday and Sunday 12 - 5

or by appointment

MARGERUM

WINE COMPANY

Red Wine Club - Spring 2019



Margerum 2016 Black Oak Syrah

Drink Now - 2033

Sourced from the esteemed
Black Oak Vineyard in Los
Alamos Valley, this wine is
aggressive, full & young with
refined grip and plush, young
tannins – tightly structured
and dense. There are flavors of
red & black fruits, blueberry,
underripe plum, espresso, and
dark chocolate with notes of
aniseed & wood that combine
in an intricate weave of savory
and spice.

Retail - \$50.00
In this shipment: \$42.50

Margerum 2016 ÜBER Syrah

91 points

Wine Enthusiast

Drink Now - 2025

ÜBER is a wild,
uninterrupted ferment; more
grapes are added over time
as each of the vineyards are
picked, increasing the
maceration time with a
continuing ferment over the
period of 21 days for the
2016 vintage. The result is a
wine with tremendous
structure, length, and
complexity. ÜBER is a
synonym for super; and
above. ÜBER is the best
Syrah we can possibly make.

Retail - \$40.00
In this shipment: \$34.00

Margerum 2016 Grenache

93 Points

Wine Spectator ~ Oct. 2018

92 Points

Wine Enthusiast ~ Nov. 2018

Drink Now - 2028

Our 2016 Grenache is sourced
from several top vineyard sites
throughout Santa Barbara
County. The fruit is destemmed
and fermented in 1.5-ton open
top fermenters, where gentle
punch downs are conducted 3-5
times daily to allow gradual
extraction of color and tannin
from the skins. A cool and long
fermentation retains fruit
aromatics and increases flavor
concentration. A soft pressing
yields a wine full of complex
tannins before maturing in
neutral French oak puncheons.

Retail - \$40.00
In this shipment: \$34.00